

Recipe Name: California Pasta Salad**Submitted By: Barb Setterlind**

Recipe Categories: Soups & Salads

Ingredients:

- 1 pound thin spaghetti, broken into 1 inch pieces
- 1 pint cherry tomatoes, chopped in half
- 2 medium zucchini, diced
- 1 large cucumber, diced
- 1 medium green bell pepper, diced
- 1 red bell pepper, diced
- 1 large red onion, diced
- 2 cans (2-1/4 ounces each) sliced ripe olives, drained

DRESSING:

- 1 bottle (16 ounces) Lite-Italian salad dressing
- ¼ cup grated Parmesan cheese
- 1 tablespoon sesame seeds
- 1 teaspoon paprika
- ½ teaspoon celery seed
- ¼ teaspoon garlic powder

Directions:

1. Cook the pasta according to package directions. Drain and rinse in cold water. Add cherry tomatoes, zucchini, cucumber, green and red bell pepper, red onion and olives in a large bowl.
2. To make the dressing: Whisk together lite-Italian salad dressing, parmesan cheese, sesame seeds, paprika, celery seed, and garlic powder. Pour over salad and toss until coated. Cover and refrigerate for 3 hours or overnight.